

Welcome to



To help keep the Finger Lakes region open, we are practicing SOCIAL DISTANCING.

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**We are going above and beyond to keep our staff and customers healthy!**

**Please join us by doing the following:**

- Wear your facemask at all times, unless you are seated at your table.
- All tables are 6 ft apart - please do not move them without talking to a staff member first
- Please use hand sanitizer before and after you place your order and upon leaving
- We encourage the use of credit cards

**Food Orders – on the menu:**

- Please note the quantity of each item to order and your table number
- Please have one person from your group place the order at the counter
- Your beverages will be provided at the end of the counter
- Your food runner will serve your meal, utensils, and condiments
- Please return the dry-erase marker when you place your order





TABLE # \_\_\_\_\_

Please note the quantity needed next to the item name, and take to the counter to place your order.

We ask that, if possible, only one or two members from your party go to the counter.

## APPETIZERS

### ESCAROLE & BEAN SOUP

A house specialty of fine chopped escarole and hand shaved prosciutto with white beans

CUP: 4.25 BOWL: 6.25

*PAIR WITH CHARDONNAY*

### WARM BRIE

Warmed Brie with a raspberry coulis reduction served with toasted baguette slices

14.25

*PAIR WITH VINO ROSSO*

### SPICY HOMEMADE CHILI

A house specialty made with fresh ground beef, spices & a little kick!

CUP: 4.95 BOWL: 6.95

*PAIR WITH CABERNET FRANC*

### CHEESY GARLIC BREAD

Grilled baguette topped with fresh garlic and a blend of five imported Italian cheeses

5.95

*PAIR WITH SEMI-SWEET RIESLING*

### CHEESE BOARD

Assorted locally produced cheese. Served with premium crackers, grapes, and Mediterranean olives

12.95

*PAIR WITH VINO ROSSO*

## SALADS

### TUSCAN SALAD

Mixed Greens tossed with cherry tomatoes, artichoke hearts, red onion, cucumbers, roasted red peppers, finished with

Romano cheese and our homemade white balsamic vinaigrette\*

10.95

ADD GRILLED CHICKEN .....3.95

*PAIR WITH VINO BIANCO*

### VENTOSA SALAD

Mixed Greens tossed with cherry tomatoes, artichoke hearts, red onion, cucumbers, roasted red peppers finished with

bleu cheese crumbles, and our homemade white balsamic vinaigrette\*

11.95

ADD GRILLED CHICKEN .....3.95

*PAIR WITH PINOT GRIS OR TOCAI FRIULANO*

### SIDE SALAD

Mixed Greens tossed with cherry tomatoes, artichoke hearts, red onion, cucumbers, roasted red peppers, finished with Romano cheese and our homemade white balsamic vinaigrette\*

5.95

*PAIR WITH SEMI-DRY RIESLING*

\*Available Dressings: Ranch, Caesar, Raspberry Vinaigrette, & Homemade White Balsamic Vinaigrette

## SANDWICHES

ALL SANDWICHES ARE SERVED WITH CHIPS AND A DILL PICKLE

### TURKEY PANINO

Fresh cut turkey breast, fire roasted tomato aioli, fresh basil, caraway seeds and provolone cheese

12.45

*PAIR WITH LEMBERGER*

### VENTOSA DELUXE PANINO

Prosciutto, salami, capicola, roasted red peppers, and a blend of five imported Italian cheese, all drizzled with our homemade white balsamic vinaigrette

13.45

*PAIR WITH CABERNET SAUVIGNON*

### FRENCH DIP SANDWICH

House shaved slow cooked sirloin, sautéed onions, provolone cheese, and served with au'jus. Horseradish mayonnaise available on request.

14.65

*PAIR WITH VINO ROSSO*

## WRAPS

ALL WRAPS ARE SERVED WITH CHIPS AND A DILL PICKLE

### GRILLED CHICKEN WRAP

Grilled marinated chicken breast, fresh greens, roasted tomato aioli, cucumbers, artichoke hearts, roasted red peppers, tomatoes, red onion, drizzled with a blood orange glaze, on a white garlic wrap

13.95

*PAIR WITH PINOT GRIS OR TOCAI FRIULANO*

### VEGGIE WRAP

Fresh greens, roasted tomato aioli, cucumbers, artichoke hearts, roasted red peppers, red onion, tomatoes, a blend of five imported Italian cheeses, drizzled with a blood orange glaze on a white garlic wrap

10.95

*PAIR WITH SEMI-DRY RIESLING*

### GRILL CHICKEN CAESAR WRAP

A grilled marinated chicken breast, fresh greens five imported Italian cheeses, and Caesar dressing, on a white garlic wrap

13.95

*PAIR WITH LEMBERGER*

## ARTISAN PIZZA

ALL PIZZAS ARE AVAILABLE IN YOUR CHOICE OF GRILLED OR CLASSIC CRUST,  
TOPPED WITH OUR HOUSE MADE SAUCE

### TOSCANA

Homemade marinara, five Italian cheese blend and fresh cut basil

12.45

*PAIR WITH VINO ROSSO*

### CLASSICO

Homemade marinara, five Italian cheeses, red onion, roasted red peppers and pepperoni

13.45

*PAIR WITH LEMBERGER*

### GENOVESE

House made pesto, red onion, roasted red peppers, homemade fresh mozzarella and roasted grape tomatoes

13.45

*PAIR WITH DRY RIESLING*

### GARLIC

Escarole sautéed in extra virgin olive oil, garlic, and marsala wine. Five Italian cheese blend, prosciutto, salami and capicola

14.45

*PAIR WITH TOCAI FRIULANO*

### DELUXE

Homemade marinara, five Italian cheese blend, Prosciutto Di Parma, salami and capicola

14.45

*PAIR WITH CABERNET SAUVIGNON*

## FROM THE GRILL

### VENTOSA BURGER

Burger with fresh meat blend of short rib, chuck, & brisket, topped with apple wood smoked pork shoulder, provolone cheese served on a grilled garlic roll dressed with spicy pepper aioli.

Served with fries. 16.95

*PAIR EITHER WITH CABERNET SAUVIGNON*

### CHEESE BURGER

Burger with fresh meat blend of short rib, chuck, & brisket, topped with provolone cheese, lettuce, tomato, & onion

11.95

*ADD FRIES 4.00*

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY SEVERE FOOD ALLERGY!

GLUTEN-FREE OPTIONS AVAILABLE.

A SERVICE CHARGE OF 18% WILL BE ADDED TO GROUPS OF 10 OR MORE.

Café Toscana is open Daily 11-5 | Wednesdays until 8pm

## BEVERAGES

White Wine	Glass	QTY	Bottle	QTY
2017 Pinot Gris: Dry & Crisp	\$6		\$11.95	
2017 Silver Chardonnay: No oak & Nice fruit	\$7		\$22.95	
2017 Oak Aged Chardonnay: Oaky & Smooth	\$7		\$24.95	
2017 Tocai Friulano: Complex & Earthy	\$6		\$15.95	
2016 Dry Riesling: Candied fruit & sweetness	\$7		\$18.95	
Vino Bianco: Bright & Fruity	\$6		\$14.95	
2017 Semi-Sweet Riesling: Tropical fruit & Sweet	\$7		\$18.95	
Dolce Bianco: Refreshingly Sweet	\$6		\$12.95	
Rose & Red Wine	Glass	QTY	Bottle	QTY
2018 Rosato: Dry Rose, Complex & Subtle Fruit	\$7		\$16.95	
Vino Rosso: Medium & Versatile	\$7		\$16.95	
2017 Cabernet Franc: Dark berries. Medium bodied	\$8		\$26.95	
2017 Pinot Noir: Fuller-bodied, cherry & clove	\$8		\$30.95	
2017 Merlot/Syrah: Bold & Rustic	\$7		\$26.95	
2017 Lemberger: Smoky & Spicy	\$7		\$25.95	
2016 Cabernet Sauvignon: Lush berries, round tannins	\$8		\$32.95	
Saggio XI: Dark Fruit & Smooth	\$9		\$38.95	
Bottled Beer	Bottle			QTY
Labatt Blue	\$5			
Yuengling	\$5			
Sam Adams (Seasonal)	\$6.50			
Michelob Ultra	\$5			
Labatt Blue Non-alcoholic	\$5			
Mixed Drinks	Price			QTY
Well Drinks	\$6			
Top Shelf	\$7.50			
Specialty Drink	\$9			
Additional Beverages	Price			QTY
Fountain Soda	\$2.50			
Hot Tea	\$2.50			
Hot Cocoa	\$2.50			
Espresso with Biscotti (add Sambuca \$3.75)	\$4.99			
Coffee (regular or decaf)	\$2.50			
Bottled Water	\$2.50			